

Your seminar
at Fontenille

DOMAINE DE
FONTENILLE

A private seminar
in the heat of a bastide

In the heart of the Luberon, in an exceptional natural environment.





A natural seminar in the Luberon natural regional park

A bastide in the heart of a unique park.

*An ecological vegetable garden cultivated according to the principles
of permaculture.*

A 39ha organic vineyard.

*A breathtaking view on the Durance and the Sainte-Victoire
mountain.*

A different seminar,
amplify your message

Seminar rooms that can accommodate up to 40 people

Possibility to organize your meetings on our outdoor terraces

Possibility of privatizing our entire hotel

Homemade goûter prepared by our Chef

Lunch in our bistronomic restaurant La Cuisine d'Amélie

½ DAY PASS FROM 77€ TTC INCL. TAX

DAY PASS FROM 87€ TTC INCL. TAX





A gourmet seminar *offering seasonal cuisine*

LA CUISINE D'AMÉLIE, BISTRONOMIC RESTAURANT

100 seatings - Open every day

3 course menu from 55€/person

Local sourcing, respect for the seasons

LE CHAMP DES LUNES, GASTRONOMIC RESTAURANT

1 MICHELIN STAR

35 seatings - Open from Thursday to Sunday

Amuse-bouche, starter, fish, meat, dessert - From 108€

Local sourcing, respect for the seasons

PIQUE-NIQUE DANS LES VIGNES

From 35€

An intimate seminar
in the heart of Luberon

All our rooms can be prepared with twin beds (2 beds of 90cm) or double bed for single/double occupancy (1 bed of 180cm)

Unlimited high-speed WiFi in each room

Access to the heated swimming pool

Access to the hammam

Extra treatment





A private seminar *for one night*

Offer an exclusive seminar to your employees in a calm environment.

PRIVATISATION RATES

From 20,000€ per night (breakfast included)

Prices can change depending on the season

A tailor-made seminar,
discover our experiences!

Discovery of our vegetable garden

Walk through the vineyard and tasting

Tasting discovery

Walk through the vineyard and picnic

Blend master

Harvest mornings

Yoga and pilates sessions in the park

Electric bike rides

Home fragrance creation workshop in a Provençal atelier

Ride in a Citroën 2CV in the region

Tailor-made escape game

Tailor-made team building





Souvenirs from *Les Domaines de Fontenille*

WINES (75CL) AOP LUBERON

Cuvée Fontenille, white, rosé, red

Domaine de Fontenille production, organic wine

Cuvée Alphonse, white, rosé, red

Domaine de Fontenille production, organic wine

OLIVE OIL (20CL AND 50CL)

Extra virgin, AOP Baux de Provence

EXTRA JAMS (335G)

Organic jams (apricot, blueberry, strawberry, raspberry, fig and almonds, clementine)

HONEYS (400G)

Organic honey (all flowers or lavender)

